

#40 Kriek

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Soufflet - pilzneński | 7 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.7 % |
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Safbrew S-33 | Ale | Dry | 11 g | --- |
| Safbrew S-33 | Ale | Dry | 11 g | --- |
| Wyeast - Belgian Lambic Blend | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|-----------|------------|
| Other | Płatki pszenne błyskawiczne | 2000 g | Mash | 120 min |
| Flavor | Cherry | 0 g | Secondary | 200 day(s) |